

Two courses 10.95 Three courses 12.95

## Amuse gueule

Enjoy one of our delicious appetisers

Olives marinées 2.95  
Mixed marinated Provençal olives 

Mini chorizos au miel 3.50  
Mini chorizos roasted in honey

Gousse d'ail rôti 3.75  
Whole roasted garlic bulb with  
artisan bread, extra virgin olive oil  
and balsamic vinegar 

Tapenade 3.00  
Black olive and anchovy tapenade  
with artisan bread

## Entrées


Our starters are served with freshly  
baked French bread and Lescure butter


Soupe du jour  
Freshly made soup of the day

Risotto au haddock  
Smoked haddock risotto with peas,  
leeks, lemon and mint butter

Pâté de campagne  
Home-made coarse pâté using four cuts  
of pork, served with cornichons and  
sourdough toast

Brioche et champignons  
Toasted brioche with fricassée of  
mushrooms with (or without)  
crispy Alsace bacon

Camembert  
Baked baby Camembert with red onion  
confiture and sourdough toast 

 Vegetarian dishes

## Plats


Our main courses are served with  
today's selection of potatoes and seasonal  
vegetables, salad or pommes frites

Bœuf braisé  
Slow-braised Scottish pasture-fed beef  
with green peppercorn and brandy sauce

Poulet  
Pan-fried chicken breast with  
parsnip purée, shallots and Moutarde  
Violette de Brive

Porc rôti  
Pan-fried pork with smoked garlic sausage,  
caramelised apples and sage jus

Filet de saumon  
Seared peppered fillet of salmon with  
wilted spinach and béarnaise sauce

Polenta aux légumes  
Pan-fried polenta with roasted aubergine,  
Provençal sauce, crispy basil and green  
herb crust 

## Grillade et Steaks

Our steaks come from the highest quality  
pasture-fed Scottish beef cattle, and are  
matured for at least 21 days. Served with  
dressed leaves, pommes frites and a choice  
of Roquefort butter or wild mushroom and  
shallot sauce

Steak-Frites  
7oz flattened pan-seared minute steak  
(served pink)

Pavé de steak  
Rump steak (best cooked slightly rare)  
(3.95 supplement)

Burger Maison  
100% prime Scottish beef burger with  
dressed leaves and pommes frites,  
served with pickles, relish, aged  
Gruyère and baby gem (2.00 supplement)

## Lunch

Ask your waiter about our daily specials

[www.pierre94.co.uk](http://www.pierre94.co.uk)

## Accompagnements

Our additional side dishes

Roasted field mushrooms with garlic 3.25

French beans with toasted  
almond flakes 3.25

Black pepper roasted cauliflower 3.25

Braised red cabbage 3.25

Dauphinoise potatoes 3.50

Pommes frites 2.95

## Desserts et fromages

Crème brûlée  
Flavour of the day

Mousse et meringue  
Chocolate mousse with crispy meringue

Gateau au miel  
Warm Burgundian sticky honey  
pudding with double ginger ice cream;  
French regional classic

Frangipane  
Pear and cranberry frangipane with  
crème fraîche

Glaces et sorbets  
Choice of ice creams and sorbets

Plateau de fromages  
Our typical rustic French cheese board of:  
Brie de Nangis, Fourme d'Ambert and  
Sainte Maure. Served with biscuits,  
celery and red onion confiture



Please let a member of staff know of any of your dietary requirements to ensure we can meet them.

We have a separate children's menu or we are happy to charge 50% less for smaller portions of most dishes on our menus. There is a 10% discretionary charge for tables of eight or more. Please note that nuts and nut oils are used in our kitchens and some of our dishes may contain bones. All prices are inclusive of VAT.